

900XP

80l elektrilised praepannid

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are 80 litre electric braising pans.



EASY TO INSTALL

- Main connections can be accessed below the base of the unit.

EASY TO CLEAN

- Well and double skinned lid in stainless steel. Exterior panels in stainless steel with Scotch Brite finish.
- The stainless steel well features rounded corners and has a seamless weld joining the bottom plate from the rest of the well for fast, safe and easy cleaning.
- Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE

- Infrared heating elements positioned beneath the cooking surface guarantee uniform

heat distribution.

- The heating elements are built-in to the base of the well move together with the well during tilting for better cleaning and for the highest safety conditions.
- Thermostatically controlled temperature from 120°C to 300°C.
- Cooking surface in mild steel ideal for sautéing, poaching, steaming, boiling, stewing and regular frying.
- Bratt pans with a mild steel cooking surface are typically indicated for "dry cooking" or "shallow frying". In order for the mild steel surface to be used for "wet cooking", it must be properly treated and maintained to prevent against corrosive foods (for food having a high contents of acids or salt, such as tomato sauces -

please refer to owners manual on procedure).

- High- precision manual or automatic tilting system to facilitate the emptying of the contents in the well.

EASY TO MAINTAIN

- IPX5 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.



Electrolux

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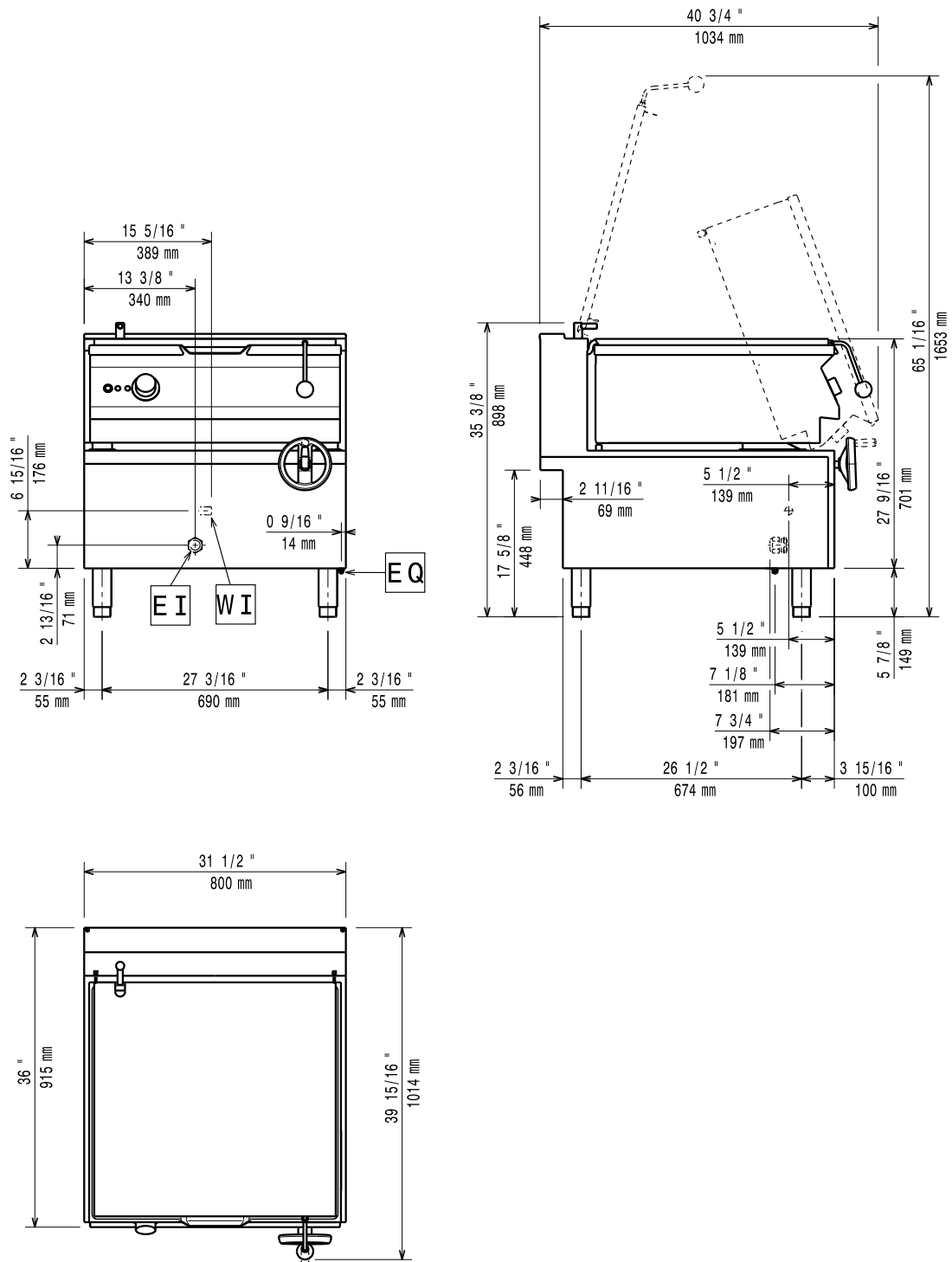
CIMC010

2011-04-05

	E9BREHMOF0 391143	E9BREHMOFM 391144
0		
Energia	Elekter	Elekter
Välismõõtmed -mm/laius	800	800
Välismõõtmed -mm/sügavus	930	930
Välismõõtmed -mm/kõrgus	850	850
Välismõõtmed -mm/kõrguse reguleerimine	50	50
Küpsetuspind		
materjal	Valuteras	Valuteras
Temperatuuripiiraja	●	●
Anuma maht - min/max - l	80	80
Võimsus - kW		
paigaldatuna-elekter	13	13
Netokaal - kg	150	150
Pinge	400 V, 3N, 50/60	400 V, 3N, 50/60
0		
2 PANEELI HOOLDUSKANALILE (BACK TO BACK)	206202	206202
2 PANEELI HOOLDUSKANALILE (ÜSIK PAIG)	206181	206181
2 SOKLI KATTEPANEELI - 900 LINE	206180	206180
ÄÄRIKUGA JALGADE KOMPLEKT	206136	206136
EESMINE SOKLIPLAAT 1000 MM	206177	206177
EESMINE SOKLIPLAAT 1200 MM	206178	206178
EESMINE SOKLIPLAAT 1600 MM	206179	206179
EESMINE SOKLIPLAAT 800 MM	206176	206176
TUULUTUSAVA KATE 800MM	206304	206304

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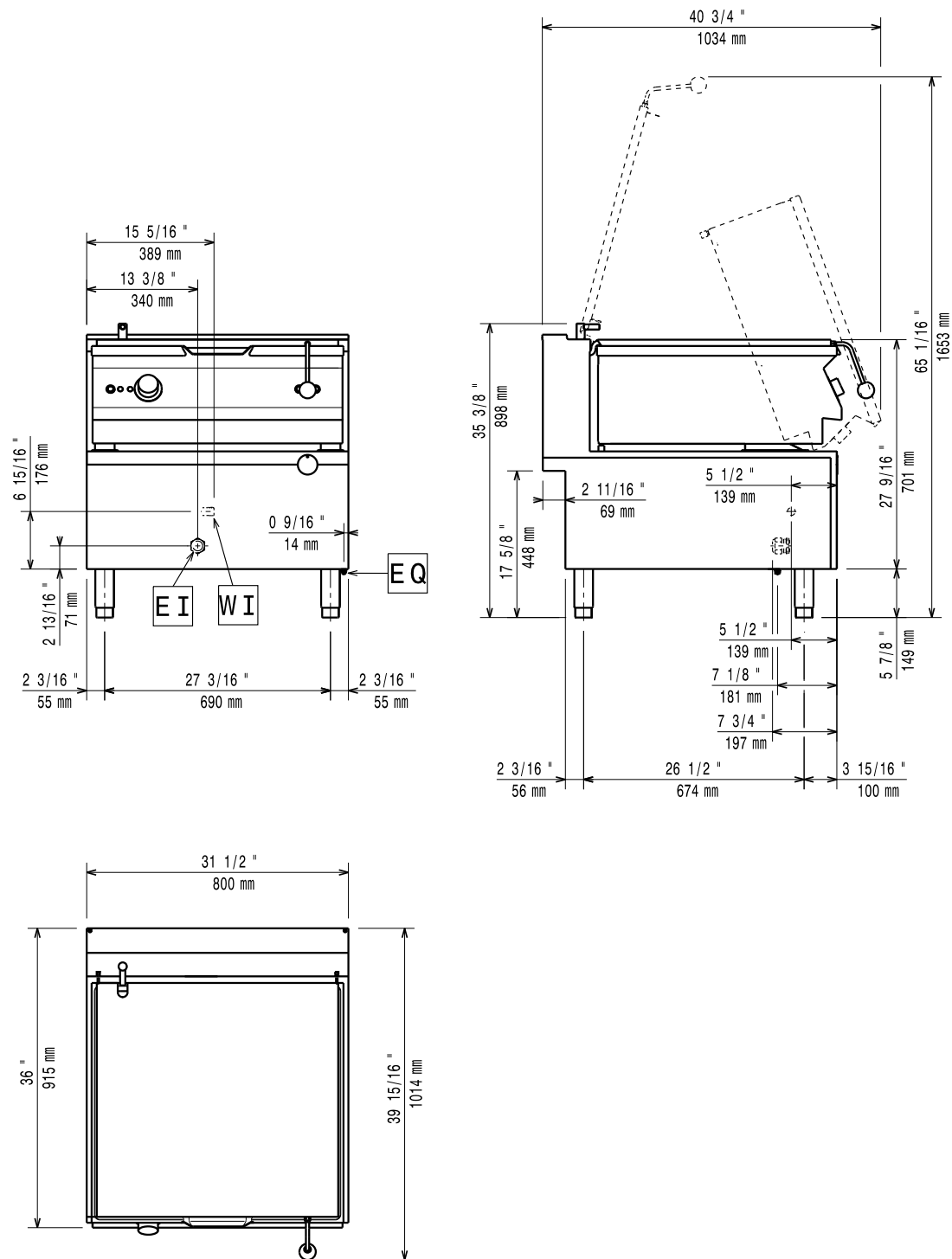
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		E9BREHMOF0
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CWI - Külma vee ühendus		3/4"
EI - Elektriühendus		400 V, 3N, 50/60

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